

**WIND SPIRIT**St. Thomas 12/21/2002 Score: **94**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	5

**Site: POTABLE WATER**

Deduction Status: Y

Violation: Two bunkering halogen levels of 1.3 and 1.0 were recorded during the bunkering process.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

Action: The engineer responsible for bunkering was directed to increase the chlorine dosing level conducting testing and finding the level below the required amount.

Item No.	Description	Points Deducted
18	Cross-contamination storage, preparation, transportation	0

**Site: PROVISIONS-BUTCHER SHOP**

Deduction Status: N

Violation: A covered container of raw chicken breast were stored above a container of covered raw steaks.

Recommendation: 7.3.3.2.1.1 Food shall be protected from cross-contamination by: (2) Separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by using separate equipment for each type, or arranging each type of food in equipment so that cross-contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas.

Action: The butcher was re instructed on proper storage procedures.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

**Site: MAIN GALLEY**

Deduction Status: Y

Violation: Some of the hood exhaust panels above the grills in the hot galley were damaged exposing large gaps between the louvers.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Panels will be repaired or replaced.

Item No.	Description	Points Deducted
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26	Food-contact surfaces equipment / utensils clean; Safe	0
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**Site: VERANDA CAFÉ**

Deduction Status: N

Violation: The deep fryer was slightly soiled.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Fryer was re cleaned. Crewmember responsible for this equipment was instructed to do a better job in the future. The supervisor was instructed to do a more thorough job inspection the work of his subordinates.

**Site: MAIN GALLEY- POT WASH**

Deduction Status: N

Violation: Two muffin baking pans were slightly soiled with dried food debris.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Crewmember responsible for cleaning the pans was instructed to do a better job in the future. The supervisor was instructed to do a more thorough job inspection the work of his subordinates.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

**Site: MAIN GALLEY-HOT GALLEY**

Deduction Status: N

Violation: The lights over the grill were slightly soiled with grease.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmember responsible for cleaning the hood area was instructed to do a better job in the future. The supervisor was instructed to do a more thorough job inspection the work of his subordinates.